



TASTING NOTES

Ruby red with garnet tinges, a bouquet in which hints of wild berries and vanilla mingle, a smooth palate. A splendid assemblage of selected red grapes aged in oak barrels.

Excellent with red meat and game.

Fantinel

Tenuta Sant'Helena Venko Collio Rosso

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Friuli Venezia Giulia	50% Merlot
APPELLATION	40% Cabernet Franc
DOC Collio	10% Pinot Nero

WINERY

Fantinel was founded in 1969, when restaurateur and hotelier, Paron Mario Fantinel, acquired his first vineyards in the Collio area of northern Friuli. With now the third generation represented by Marco, Stefano, and Mariaelena, what started as a small agricultural company has become an internationally prestigious winery and ambassador of Friulian wine-making throughout the world. The philosophy of Fantinel is to employ passion, tradition, and innovation through a close bond with the origins and ancestral wisdom of Friuli, producing wines that embrace excellence and offer real emotions that convey the authenticity of the land.

With over 300 hectares of vineyards divided into the renowned DOC Grave, Prosecco, and Collio zones, Fantinel comprises a stunning lineup: beautiful sparkling wines, Borgo Tesis, the distinct estate of Tenuta Sant'Helena, and the crown jewel La Roncaia. Gaining success in over 90 countries at top-level, prestigious restaurants and specialized shops, Fantinel's rapidly growing success is confirmed by remarkable reviews received by international press.

CULTIVATION

Practicing sustainable farming. Hand harvest in the second half of September.

VINIFICATION

Partial "appassimento" (drying method) of the Merlot grapes (about 30%) for eight weeks; the grapes slowly macerate for about 20 days at a controlled temperature.

AGING

Aged for 30 months in 30 hl Allier and Slavonian oak barrels.